

Spicy Macadamia Butter

Adapted from Nut Butters by Mary Loudermilk

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Ingredients:

- 2 Cups Macadamia Nuts (I buy at Trader Joe's)
- 1 Tablespoon Chili powder
- ½ tsp Himalayan pink salt, plus additional for taste

Directions:

Process the nuts in your food processor or high powered blender for 5-10 minutes, or until completely smooth. Make sure to stop periodically and scrape down the side with a spatula as necessary. Add the chili powder and salt, processing for 1 minute more. Remove from the food processor or blender and add more salt as needed for taste.

Enjoy with Grain-free bread, as a spread for veggies or even add to a dish for added flavor.